

# AMERICAN AGRICULTURIST.

Designed to improve the Farmer, the Planter, and the Gardener.

AGRICULTURE IS THE MOST HEALTHY, THE MOST USEFUL, AND THE MOST NOBLE EMPLOYMENT OF MAN.—WASHINGTON.

PUBLISHED WEEKLY BY ALLEN & CO., 189 WATER ST.

VOL. XI.]

NEW-YORK, WEDNESDAY, MARCH 8, 1854.

[NUMBER 26.

FOR PROSPECTUS, TERMS, &c.,  
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## CULTIVATION OF THE SWEET POTATO

In warm climates, this plant is cultivated in a similar manner as the common potato is with us, but requires much more room, for the trailing roots extend four or five feet each way, often sending out forty or fifty large tubers to a plant. In the Middle and Northern States of the Union, the potatoes should be planted in March or April, in a hot-bed, or some other warm place where, in two or three weeks, they will throw out a number of runners or sprouts, which, as soon as they reach a height of three or four inches above the surface, are taken off, transplanted into hills four or five feet apart, in open ground, where the soil is light, rich, and properly prepared, and subsequently may be hoed, earthed up, or treated in other respects like the common potato. The tubers may be dug and eaten as soon as they are large enough for use; but those intended for winter keeping, should not be disturbed before the vines are dead. In order to keep them during winter, until spring, they should be dried in the sun until the moisture is driven off, sweated in the heap, and when dry, packed in dry sand and stored in a cool cellar, not subject to wet nor frost.

Sweet potatoes are considered a much lighter food than the common kind, and are equally nutritious. The young leaves and tender shoots are often boiled as pot herbs, and are esteemed as a wholesome food.

## THE ACORN SQUASH AND ITS COGNATES.

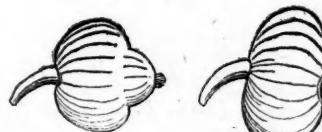
SINCE the publication of "a Chapter on Squashes," a year ago, we have been favored with another season, and additional opportunities, to pursue our investigations. We added to our list for experiment, the *Custard Squash*. We were kindly furnished with the seed by Mr. Vose, of Dorchester, Mass., and they proved to be genuine. From what we had learned of this squash from agricultural papers, we had supposed that it belonged to the class of nippled squashes. But the result shows that they are much nearer akin to the pumpkin. But a single hill was planted, in rich garden soil, and the product was nine squashes, weighing from ten to twenty pounds each. The weight of the whole was not far from 125 pounds. The vines, in appearance and growth are much like the pumpkin vine, are hardy and vigorous, and less liable to the attacks of insects than the nipple tribe of squashes. The leaves are very rough, and deeply five lobed, and the stem is five fur-

rowed and five angled. The fruit is elongated, is deeply ten furrowed, and is furnished with three double rows of seeds. In texture and quality, it is much like the crook-neck, and in our judgment is no improvement upon that variety. We have found it perhaps a little sweeter, but more watery, and quite as stringy. It has a very thin shell, from which the flesh easily peels, when boiled. Its keeping quality is excellent, and for this it may be desirable to cultivate it. We have at this date—Feb. 23—three fine specimens left of our winter stock, and they are, apparently, as sound as when first taken from the vines. The seed is remarkably thin and slender.

The *Acorn Squash* has fulfilled its high promise in the second crop we gathered. The first seeds we received from Dr. HARRIS, and they were planted in a hot-bed in the spring of 1852. The plants suffered some from the attacks of insects, but matured several very fine specimens of fruit. The squashes assumed three distinct types, whether owing to the recent origin of this hybrid, or to some accident attending the fertilizing of the fruit, from which these seeds were taken, we are not able to say.



No. 1.



No. 2.

No. 3.

The stem and nipple, in all three, were alike, and the flesh was equally good. Number one was much the largest, weighing from 15 to 20 pounds. The others were smaller, weighing from 6 to 12 pounds. Considering numbers 2 and 3 as the most desirable types of this variety to propagate, we selected seed from them, and in the crop of last season, we found no recurrence of number one. In every instance, the fruit was true to the seed sown. The plants suffer as much from the attacks of the white grub near the root as the Marrow squash. These predators have an epicurean relish for all this class of squashes, and it requires the utmost vigilance to save them. We tried a black surface—charcoal cinders spread in a circle around the plants—as a protection against bugs, but could not see that the vagabonds had any special horror of that color. They alighted upon it, and crawled through it, as through any other dirt. We are inclined to think "the black

surface remedy" a humbug. We tried a strong decoction of quassia, applied with a watering-pot, and think it a safeguard, if followed up closely. But we very much doubt if there is any substitute for thumb and fingers in saving squash plants. The period of special danger lasts but a few days, and if the young plants can be carried safely through that, a good crop is secured.

The *Acorn Squash* is, we think, a little more vigorous than the Marrow, and, under the same treatment, more prolific. The fruit will average a quarter larger in size, which is no inconsiderable advantage to the cultivator. The flesh is rather thicker and more solid, and equally good in flavor. We regard it as worthy of general distribution, and hope that it will soon be offered for sale at our seed stores throughout the country.

Dr. HARRIS, after several years' patient study of this tribe of plants, distributes them into three natural groups.

1st. The *Summer Squashes*—such as the broad scalloped, the long and warty, the round, or orange, &c. Most of them have upright vines which do not run, and feeble tendrils, formed rather for clasping brush than for penetrating the soil, and aiding the growth of the plant. The fruit has usually five double rows of seed; more rarely only three double rows. The fruit is fit for eating only in the unripe state. When fully ripe, the rind becomes whitish or pale, hard and brittle, like a gourd shell, and the pulp is dry and spongy. The seeds are small and thin, and of grayish or dirty yellowish color.

2d. *Pumpkins and Winter Squashes*—including our common New-England field pumpkins, the crook-necked squashes, the *Custard squash*, and many other kinds. All these have stout running vines, strong tendrils, rough leaves, and a five angled fruit stem, much enlarged toward the fruit. The fruit has only three double rows of seed, is fit for eating only when fully ripe, and may be kept with care all winter.

3d. *Nippled pumpkins and squashes*—such as the *Mammoth Pumpkin* or *Potiron*, *Cuba* and *Valparaiso* squashes, the *Acorn* and *Marrow* squashes, and some others. All these have running vines with strong tendrils. The leaves are rather soft, some of them as soft and velvety as those of the *Mallow*; they are never deep lobed, but more often nearly round or heart-shaped. The fruit stem is rather short, thick, wrinkled, and becomes spongy with age. The fruit has usually four or five double rows of seed, more rarely only three double rows, and is eatable in autumn and winter, only when fully ripe. The nipple is an unfailing mark of all this class. The flesh is usually of a rich orange color, and remarkably sweet and fine grained. The seeds

are large, thick, and broad, some of a clear white color, and others of cream color. It is Dr. HARRIS' opinion that this division came originally from the western side of America, as Chili, Peru, Mexico, and California. He considers the opinion advanced by most botanists, that pumpkins and squashes were originally natives of Asia, as unauthorized. There is abundant evidence in ancient works that they were unknown in the Eastern hemisphere before the discovery of America, and that they were originally natives of the warm parts of America, and that they were extensively cultivated by the Indians, from Canada to Chili, before Europeans settled on this continent.

Dr. HARRIS gives a list of ten varieties, that come under his third division, and probably there are many others, fresh importations from the South Sea Islands and western America, that have not yet come under his notice.

1. The Mammoth Pumpkin or Potiron.
2. A Glancous or grayish green squash, turbinated and growing to a large size.
3. Mr. Cole's Connecticut pie squash, spherical, and three and a half feet in circumference.
4. Elongated Valparaiso Squash, tapering at each end and striped with white.
5. The Ovate Valparaiso.
6. The Autumnal Marrow, first brought into general notice, by Mr. Ives, of Salem.
7. The Cushaw Squash, probably introduced from Louisiana, where it was known a hundred years ago. It rots in our climate before it is ripe.
8. The Acorn Squash, or Le Pepon, turban of the French.
9. Mr. STERSON's Cuba Squash.
10. Mr. DUNN's round, rough-skinned pumpkin or squash, weighing about 150 pounds.

There was a Lima Squash exhibited at the Windham County Agricultural Fair, in the fall of 1852, evidently differing from any of the above, and yet belonging to the same division. The only two, however, of the list, worthy of general cultivation for the table, are the Marrow and the Acorn; the others being quite too large for family use. These two are great acquisitions to the garden, and will yet be worth millions to the country. For feeding cattle, the larger varieties may be very desirable, as they are much richer than the common field pumpkin, and ought to take its place. They need a rich soil, and a little extra care, to save them from the depredations of insects. With these requisites, we have no doubt they would be found a profitable crop for making milk, beef, or pork.

#### NEW-YORK HORTICULTURAL SOCIETY.

CONVERSATIONAL MEETING.—THE AZALEA.

THIS Society held their regular conversational meeting at their rooms, 600 Broadway, on Monday evening, Feb. 27. SHEPHERD KNAPP, Esq., in the chair. Subject, Cultivation of the Azalea.

Essays giving a historical and botanical account of this plant, together with some general remarks upon its habits and cultivation, were read by Messrs. P. B. MEAD and R. L. PELL. Several members followed in a practical discussion of the best modes of propagation, preparation of soil, &c.

The general opinion seemed to be, that the Azalea is one of the most beautiful and satisfactory plants to cultivate in rooms, though in such situations it must be two or three years old be-

fore it will blossom abundantly, or attain a strong growth and habit. The propagation from young shoots, attached to a bit of the old wood, and sunk in sand with the bottom resting on soil, was generally considered to be the best plan.

The method of grafting and raising from seed were minutely described. The seedlings were stated not to be very hardy, and the smaller plants in young life were somewhat difficult to be kept in healthy growth, though with plenty of air and good soil they will soon attain strength and blossom abundantly. A good soil was generally thought to be one composed of one-third peat, one-third loam, and one-third charcoal. Animal or vegetal manures of a heating character are generally destructive to the tender fibers, and should not be used unless sparingly and with great judgment.

The discussion was participated in by several of the leading gardeners and plant-raisers in the vicinity of New-York, and was pleasing and instructive to all engaged in cultivating the Azalea. Many of our ladies, who love to cultivate this beautiful plant, would have been interested had they been present.

The subject of conversation for the next meeting—Monday evening, March 20—is the Vegetable Garden, and as there are multitudes interested in this matter, the Society's rooms, at 600 Broadway should be crowded at that meeting, for the familiar discussions of practical operators cannot fail of imparting much useful information on this important and seasonable subject. The meetings are opened freely to all who wish to attend, either to listen to the discussions, or take part in them, or to solicit information.

#### FORCING AZALEAS.

As the culture of Azaleas is occupying the attention of many Horticulturists at this time, we give the following article, which contains several practical hints for those not already skilled in the process of cultivation.

The ordinary mode of treating Azaleas is well known to most people, but there are many who do not seem to be aware that they can be managed so as to be had in flower at least nine months out of the 12; and this merely by means of paying a little attention to well ripening the wood, allowing them a season of rest, and being particular as to time of introducing them into heat, &c. By attending to these matters they will not only continue to keep the conservatory gay during the winter and spring months, but they will also furnish cut flowers for glasses and bouquets. They may be propagated freely by means of cuttings, or by grafting; but I would recommend those beginning to grow them to leave their propagation to the trade, as they can now be had from any nursery at a very moderate price. The plants should be examined as soon as you get them; and if a shift is necessary, which will be known by turning them out of their pots and inspecting the roots, move them into pots a size larger than those they are in; previously clean them, however, and well drain them. Should the roots be at all matted, which is sometimes found to be the case, the space between the ball and the new pots should be filled rather firmly with the fresh compost, as, if this is not attended to, the water will probably run off the balls into the loose soil, and may cause the death of the plant. The soil I would recommend for growing the Azalea is simply sandy peat; I have found them to succeed better in this alone than in any other compost. After shifting, place the plants in a pit or house, as near the glass as possible, and

where the temperature will range between 55° and 60° at night, allowing it to rise a few degrees in the day time. Great attention must be paid to giving water, of which the plants will take a great deal, provided the drainage is good. As the plants advance in growth weak manure-water may be given twice a week, which will assist materially in keeping them robust and healthy, sprinkling them over-head with tepid water, and shutting up early in the afternoon. Air should be given on all favorable opportunities; this will not only tend to keep down red spider, but also thrips. This latter pest is considered by some difficult to eradicate. I have, however, found tobacco-smoke at all times effectual in removing it. Fumigate in a mild evening, keep the house close the following day, and should there be bright sunshine, shade rather than give air; should this not prove effectual, fumigate again the following evening, and in the morning you will have the satisfaction of finding every insect destroyed. It will be necessary to tie out the shoots of such plants as have a rambling tendency, in order to secure a compact and bushy habit, stopping any over-luxuriant shoot. Some of the plants may require a second and even a third shift during the season, which should be given the moment it is perceived to be needed. After the plants have perfectly ripened their wood, and have formed their flower-buds, they may be gradually hardened off and removed to a rather shady situation where they can be protected from storms and heavy rains. When cold weather sets in they should be removed to their winter quarters; and although they will not require much water at this season, they must never be allowed to get dry at the root. It would be well previous to placing them in their winter quarters to turn them out of their pots, in order to seek for worms, and also to see if the roots are in good condition, for a plant is sometimes allowed to get so dry that the water will not penetrate the ball, but will run down the sides of the pot. In this case the plants should be placed in a tub of water until the soil is thoroughly soaked through. If a regular succession of bloom is the object aimed at, the plants first excited into growth should be properly labelled, so as to indicate their time of introduction into heat, &c., and these plants should be commenced at exactly the same time the following season, the next succession as before, and so on in rotation. If this is properly attended to, a beautiful display of these lovely flowers may be had all through the dull periods of the year.—J. R., in *Gardeners' Chronicle*.

#### LEAVES FROM MY CHINESE NOTE BOOK, No. IV.

##### SPRING FLOWERS IN THE NORTH OF CHINA.

In the north of China there are a number of plants which have their flower-buds very prominently developed in autumn, so much so that they are ready to burst into bloom before the winter has quite passed by, or, at all events, on the first dawn of spring. Amongst these *Jasminum nudiflorum* occupies a prominent position. Its yellow blossoms, which it produces in great abundance, may be seen not unfrequently peeping out from amongst the snow, and reminds the stranger in these remote regions of the beautiful Primroses and Cowslips which grow on the shaded banks of his own land. Nearly as early as this, the pretty daisy-like *Spiraea prunifolia*, the yellow *Forsythia viridis-sima*, the lilac *Daphne Fortunei*, and the pink *Judas tree*, become covered with blossoms, and make our northern Chinese gardens extremely gay. There are also some good *Camelias* which flower at this time, but they are generally grown in pots under such shelter as mat sheds and other buildings of a like kind can afford. The double blossomed *Peach*, of which there are three very distinct varieties now in England, are perhaps the gayest of all things which flower in early spring. Fancy, if you can, trees fully as large as our *Almond*, literally loaded with rich colored blossoms, nearly as large and

double as Roses, and you will have some idea of the effect produced by these fine trees in this part of the world. On the south-west side of Shanghai there are numerous Peach gardens studded over the country. These are well worth a visit in the month of April, as the trees are then in full bloom, and have a charming effect upon the landscape. It is in this part of the country where the celebrated Shanghai Peach is largely cultivated. On the graves, which are here scattered over all the fields and appear like huge mounds of earth, I observed many pretty Violets in flower, both white and purple, but all nearly scentless. A little later in the season, that is from the 20th April to the beginning of May, another race of flowering shrubs and herbaceous plants succeed those I have already named. The most conspicuous amongst them are Viburnum macrocephalum and dilatatum, with their large heads of snow-white flowers; Spiraea Reevesiana, and the double variety, which is more beautiful than the original species; Weigela rosea, now well known in Europe; Moutans of various hues of color; Azaleas, particularly the lovely little "Amœna"; Kerria japonica, the lilac and white Glycines, Roses, Dielytra spectabilis, and Primula cortusoides. It will easily be believed that with such a host of Flora's beauties these Chinese gardens must be gay indeed. But perhaps the most beautiful sight of all is the Glycine sinensis climbing upon and hanging down from other trees. I believe I noticed in my former "Notes" the fine effects produced by this climber when in such situations. I have again observed numerous examples this spring and cannot help drawing attention once more to the subject. The fine plant of this species upon the Chiswick garden wall is much and justly admired, but if you will imagine a plant equally large, or in some instances much larger, attaching itself to a tree, or even a group of trees, entwining itself round the stems, running up every branch, and weighing down every branchlet; and, in the end of April, or beginning of May, covered with flowers, some faint idea may be formed of the fine effects produced by the Glycine in its native country. I believe it would not succeed if managed in this way near London, or any where in the north, but the experiment would be worth a trial in some parts of Europe, where the summers are warmer than they are in England. As I know you have many readers in the United States of America who are as fond of their parks and gardens as we are of ours, I cannot do better than recommend the experiment to them. Many of our northern Chinese plants succeed admirably in America. China and America are both situated on the eastern side of large continents, they are equally liable to extremes of heat and cold, and consequently the shrubs and trees of one country are almost certain to succeed as well in the other, provided they are reared in the same latitudes, and grown in the same kind of soil.—ROBERT FORTUNE, in *Gardner's Chronicle*.

LOOK AT YOUR YOUNG TREES.—The deep snows, followed by rain storms will prove destructive to young trees unless attention is paid to them. Many young pear trees, particularly, were covered by drifts, and if they are allowed to remain and freeze about the branches, they will be dragged down by the settling snow and rain, and broken. When frosty, these branches are tender and break easily. The young apple-trees, quinces, and valued shrubs, should also be looked after.

THE FARM.—Profit, and great convenience will be found by making a sketch of the outline of the farm, and then of its existing divisions, giving the buildings their proper position.

SCIONS.—Cut scions now and place them in a cool, damp cellar, or cover with sand, that they may be ready for use.

SEEDS.—Prepare seed corn, potatoes, peas, beans, and all other seeds you intend to plant, and make it an invariable rule to select the best

of whatever kind you use. Great improvement may be made in the quality of crops by the strict observance of this rule, and probably of quantity too.

THE STOCK of all kinds will frequently require the master's eye; it will not answer to trust too much to hired hands. There will be no profit in careless and indifferent keeping. Cattle like different kinds of food the same day. Working oxen, especially, but all neat cattle will thrive better for being supplied with good beds of litter, as they will lie warmer and easier and keep cleaner.

This is, in our opinion, a part of the Farm Work for this month; if you do not like the sketch kind reader, write one out yourself, and lay it before us.—*N. E. Farmer.*

For the American Agriculturist.

#### TRANSPLANTING EVERGREENS.

THE people of this country have become so much enlightened, it will perhaps be thought useless to write on the subject of setting trees; but having seen so much time and money expended in setting evergreens, all to no purpose, I thought it might at least do no harm to give my experience on the subject. I presume that the sum of four thousand dollars has been spent in this county during the last fifteen years, in setting evergreens, most of which have been lost. Seven-eighths of the trees have died as near as I can estimate. Many of these evergreens, especially the fir-trees, were bought of peddlers, who carried them around the country in wagons till they were bruised and dried nearly to death, then sold to A, B, and C, at from 15 to 30 cents apiece. The men who bought them, not only lost the money they paid for the trees, but the time they spent in setting, watering, and nursing these poor half-dead things, in vain attempts to bring them to life. If any man wishes to set evergreens and have them live, he should go and dig the trees himself, for the old proverb is in this case true, which says, "If a man wishes to have his work done he may send his servant; but if he wishes to have it well done, he must do it himself." He must see that the roots are not injured, and also that a considerable quantity of the native soil is taken up with each tree.

There are other causes why so many evergreens have died. One is, the trees are generally taken from dense swamps or forests, where they have not been exposed to the sun; and taking them from the shade and setting them in the open field, exposed to the scorching rays of the sun, is like taking a man from Canada and sending him to Panama or Parinariibo; he is pretty sure to die the first summer; but if he chance to survive the first season, he may possibly live a number of years. Another way that many trees are killed is by pruning too much the first season. Some persons when they set evergreens, cut off nearly half the branches, leaving the trunks exposed to the sun, which soon scalds them to death. Ask many of our wealthy farmers who own elegant houses, why their lawns are not adorned with evergreens, and they will say, "we have set trees time after time, and they have all died; and we are discouraged." I know three farmers in this town who have set many evergreens during the last six years, and have lost every tree; all by error in their management. Evergreens besides being ornamental and healthy around dwellings, are very useful to form hedges around orchards, especially on those sides which are exposed to the cold and blasting winds which destroy the fruit. If every man who sets an orchard would plant a hedge of evergreens at the same time, on the sides most exposed, when the fruit trees are in full bearing, he would have a beautiful and useful hedge, which would be more beneficial than stone walls, or board fences, because it would not only keep off winds, but allow a free circulation of air which is so essential to the production of fine fruit.

The most beautiful evergreens that I have seen in this part of the State, are the Norway Spruce, Fir, and Arbor Vitæ. White Pine and Hemlock will answer for borders where the others cannot easily be obtained. If you wish to be sure of success in transplanting evergreens, don't get trees that are too large, for there is double the risk in transplanting large trees that there is in small ones. If possible get the trees in the open field, but if you cannot get such, get them on the south side of the swamp or forest where they have been exposed to the sun. I heard one man say that "in transplanting evergreens, the same side must be set towards the south that faced to the south before the tree was moved," but I have found by experiments that this is not very essential. I have found by experience that if evergreens are properly transplanted, there will not be more than one lost in ten on an average.

I use no barn-yard manure if I can obtain any that is better. I prefer swamp muck properly prepared, leaf mold, or chip manure that has been through the putrefactive process.

I have set evergreens in the fall, winter, and spring, and have come to the conclusion that in the latitude of Vermont and Northern New-York, the best time for transplanting is from the middle of April to the middle of May. Having dug up the trees as above directed, keep the roots moist till they are placed in the ground, for if they get dry you may as well throw the trees away at once. To prevent this, if I cannot set them immediately after taking them up, I bury the roots in the ground, or put the trees in the cellar till I can dig the holes for them. These should be from four to six feet in diameter, and from fourteen to sixteen inches deep. In digging the holes I place the surface soil by itself. If the ground is very damp I throw a few old stumps or pieces of rotten wood in the bottom of the hole; then throw in half the sub-soil, then the surface-soil till the hole is full enough to set in the tree; but if the land is dry there is no need of stumps or rotten wood, but I take half the sub-soil and mix two bushels of leaf mold, chip manure, or swamp muck with it, remembering to use no muck fresh from the swamp; but that taken from the swamp at least six months before using it, and which has been placed in a flat topped heap, and mixed with a little lime or ashes, and stirred up from the bottom with a shovel once in five or six weeks to let all parts come in contact with the atmosphere. After preparing the sub-soil I throw this into the hole, then if the surface-soil is rich in vegetable matter, it will need no manure, but if otherwise, I mix two bushels of the prepared muck with it, then fill it into the hole till it is full enough to set in the tree—remembering never to set the tree more than two inches deeper than it set before transplanting. I cut off all the roots that are broken or bruised with a sharp knife; then set in the tree and put in the rest of the surface-soil, tread it down firmly around the tree and the work is completed. The remainder of the sub-soil I spread on the top of the ground—but not near the trees—or draw it away for other uses. If the first season should be very dry, the trees will need watering, which should be done at night. If these directions are followed, I am sure of success. I hope the time is not far distant when we shall see many of our farmers' dwellings adorned with evergreens, and orchards surrounded by borders of the same.

ELIHU CROSS.

Hoosick, Rensselaer Co., N. Y.

HEAVY PORK ESTABLISHMENT.—An extensive pork slaughtering establishment has been in operation since the 7th of January last on the margin of the Salt Meadows, west of Bergen Hill, and about three miles from the Jersey City ferry. It is situated near the track of the N. Y. and G. Railroad. Its buildings, pens and yard, occupy about six acres of ground. It is conducted by the firm of Cadwell, Harris & Co., on the Cincinnati plan. In this concern 70 men at the most have been employed at one time, and

100 hogs were slaughtered per hour; but when in a hurry, 130 per hour could be slaughtered and dressed. About 25,000 hogs have been killed since the establishment commenced operations. The hogs have come in from the west by the New-York and Erie Railroad, and the pork has been chiefly disposed of in the New-York market.

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VENTILATION AND WARMTH.

THE immense and almost universal ignorance of those things which are most necessary to our happiness imposes an awful penalty of disease and death upon mankind!

Notwithstanding the immense amount of life and health dependent upon the arrangements for warming and ventilating our dwellings, and the vast amount of capital and skill employed in their construction, it is rare to find any correct conceptions of what is necessary to human health and comfort. The malarious effects of cellars, basements, and under-floor spaces, pointed out in every essay on "*Consumption and Architecture*," are but a moderate portion of the evils under which we suffer. The great majority of American houses are constant generators of inflammations, colds, consumption, and general debility. Let me as briefly as possible point out the evils and their remedies.

No apartment is healthy in winter, especially to delicate constitutions, unless it contains a sufficient supply of pure, fresh air, of uniform temperature, (say between sixty and seventy degrees Fahrenheit.) It is a very simple matter to secure this condition of health, but how few are the apartments in which it can be found! When an open fire-place is used, there is a large current of air passing up the wide chimney, (much larger, often, than is necessary,) and it seems to be forgotten that just as much cold air from out of doors must be rushing in at the same time. It blows through every crevice of the windows, the door, and the wall, toward the fire-place. Sometimes, when we are sitting before the fire-place, the current rushing through the keyhole of the opposite door strikes us in the back almost with the precision of a pistol-shot. Wherever we sit we run the risk of having some of these freezing jets of air playing upon our backs, and if we are not conscious at the time of being wounded by these arrows of Boreas, we are probably reminded by colds and rheumatic pains that our *climate is rather severe*, forgetting that the fault lies more in ourselves than in the climate. Besides these cold, piercing currents, we have unnecessarily large windows—the thin panes of glass are at a freezing temperature, and a sheet of cold air is continually rolling down the surface of the window and falling upon the backs of verdant young gentlemen and ladies, who scarcely imagine, as they sit near the window, that they are doing any thing imprudent, or that the cold from which they suffer the next day is a just punishment of their ignorance.

Who that is predisposed to pulmonary disease can live in such apartments, with the additional nuisance of having the door left open a dozen times a day, till the room is half filled with air at the freezing point? The only safety for those of delicate health, consists in hugging close to the fire and toasting each side of the body alternately, turning round often enough to thaw each chilly portion of the surface. Thus many delicate females and invalids contrive to exist through the winter, or else (as it is not absolutely necessary that a man should live) they contrive to die, and charge the whole to an "overruling Providence." I am not exaggerating in this plain picture of every-day life in the winter. It is a terrible season for those who have not the stamina necessary to carry a fight with the climate unaided by art and science. The old and feeble die rapidly when the cold weather comes on—the colder the weather the faster they die—a mild winter saves many lives; but in every ordinary winter the mortality of the old and feeble is twice as great

as in the milder seasons of the year, according to the best medical statistics.

Why should this be so—why cannot our houses be as safe and comfortable in winter as in summer? Simply because the education of mankind looks to every thing which does not concern us *first*, and to all that is useful, *last*. The present generation were not taught any thing about the laws of health—they know nothing of the *science of man*; they do not even know that they are dying by millions for their ignorance.

How shall we remedy the evils just mentioned? Very easily—first make your apartments air-tight as near as possible. Then as the air needed by the fire and chimney cannot get in by crevices you must give it a regular entrance, but instead of permitting it to come in cold and freezing as before, you must heat it as it enters, and thus have your apartment *filled with warm air instead of cold*. Insert a tube in the wall at the back of your fire-place which will be kept hot by the back of the fire; let one end of that tube be open to the outer air and the other end discharge into the apartment, by the side of your chimney, and let the inner end be a little higher than the outer end, so that the air heated in the tube may ascend as it enters the apartment. While the apartment is kept close there will be a current of air coming in by the tube, which ought to be about three inches in diameter at least. (Strips of iron inserted in it would render it more effective as a warmer.) If your tube should communicate with a rectangular iron box or air-chamber at the back of your grate, that would be still more effective. If you consider this plan too troublesome, as an amendment to your fire-place, a simpler plan might answer, viz.: to bore a hole through your chimney at any convenient point above the fire-place (say just above the mantelpiece) and pass through it a stovepipe four or five inches in diameter, communicating with the external atmosphere. This pipe will be kept hot by the smoke in the chimney, and will warm all the air that passes through it into the apartment. It would be still more efficient if, instead of being cylindrical, as the common stovepipe, it were flattened out in an elliptical form with a long diameter of twelve inches, which should be vertical, and a horizontal diameter of two inches.

But all this will be of no avail, if you allow the air to enter by any other channel. First then, procure one of the new-fashioned springs, which shuts the door the moment you have passed through it. If it is not tight list the edges, if the windows are not tight stuff them with cotton, or paste paper over the crevices. Then you will have a warm uniform apartment, almost as cheaply warmed, and as comfortable as a stove apartment, with all the superior freshness and pleasantness of the atmosphere which belongs to the open fire-place.

But, why not at once resort to the cheap warm stove? First, because the stove does not secure as complete ventilation as the fire-place; second, because the stove exerts an unpleasant influence upon the atmosphere which some cannot endure; third, because the stove accumulates too great a heat in the upper portion of the apartment, leaving a stratum of cold air below, baking the head and freezing the feet—the worst possible treatment for persons of sedentary habits.

But stoves *might be*, perhaps, as agreeable as fire-places. I would lay aside the iron stove entirely, and substitute the vitreous for the ferruginous surface, by adopting the stoneware or earthenware material, which gives a less intense but more pleasant heat. Then I would adopt the hot-air tube above recommended. Let a tube be fixed in the wall to introduce pure air from without to play against the stove and be heated before it mingles with the air of the apartment. A basin of water upon the stove to furnish the requisite moisture to the air would be very beneficial to those of weak or irritable lungs. Whenever there is any inflammatory condition in the passages, moist air has a very beneficial effect.

The open Franklin happily combines the merits of stove and fire-place, and if to this the hot-air tube should be adapted the result would be very satisfactory. I have recently placed a wood stove in my dining-room, with the pipe going horizontally into the closed fire-place, and an air tube about eight inches in diameter surrounding the stove-pipe, so that the cold air as it enters snatches from the stove-pipe the necessary heat and throws a warm current toward the stove.

The great benefit of the air-tube consists not only in economically returning to the apartment a certain amount of waste heat, but in its preventing the *currents of cold air*, which render our apartments unhealthful, and counteract the effects of the warmest fires.

Ventilation or change of air is generally effected with sufficient rapidity in winter by means of fire-places. In milder seasons the fire-place in each apartment (if it is not barbarously stopped up) will act as a ventilator, and if, when we retire to rest we should leave a candle burning in the fire-place, we would do much for ventilation. Our principal atmospheric evils arise from crowding too many together in one apartment—compelling the healthy to inhale the exhalations from the diseased and impure. In such cases the arrangements for ventilation should be increased by larger air-tubes and fire-places—or if the hall must be warmed by furnaces or stoves, let an aperture be made near the ceiling for the escape of the warm foul air from the bings by lowering the upper sash, by making an opening into the flue of the chimney, or by inserting a large tube in the ceiling to conduct off the warm foul air through the roof. In regulating the atmosphere of crowded halls, spacious ventiducts should be constructed, having an opening near the ceiling to remove the upper stratum of air for ventilation, and another opening on the level of the floor which might be used alone, when it was desired to remove the cold air and assist in warming the hall.

It has been proposed and I believe attempted to ventilate public halls exclusively by these lower apertures. The plan is certainly economical of heat, but would be entirely unsuitable for ventilation as it would not remove the foul air exhaled from the lungs and skin, (which ascends,) until it had been very slowly brought back and kept for some time around the persons of the assembly.

The free discharge of air through the ventiducts would be impossible without the admission of a corresponding quantity. This might enter through the doors if they were left open, but it would be much better to introduce it by the hot air-tubes already described.

The above suggestion as to ventiducts I have applied with satisfactory results to the halls of our college edifice, which are crowded during the winter. I hope, through your columns, they may reach the superintendents of hospitals, and be applied to the preservation of life on board the ships transporting emigrants to America.—JAS. R. BUCHANAN, in *Tribune*.

• • •  
SOWING CORN FOR FODDER.

As spring will soon be upon us, it is reasonable to suppose that every practical farmer is laying out certain grounds for his various crops; and as the period in the history of agriculture has arrived when all farmers must economize, by putting in those crops which will most remunerate him for his labor, as a means to effect this end, allow me to call the attention of practical agriculturists to the subject of sowing corn for fodder.

Last spring, I sowed about three acres of corn, intending to cut it green for soiling, but owing to the favorableness of the season for grass, but one acre was cut—the other two were cured for fodder. I have no doubt the produce from the one acre was equal to ten acres of ordinary grass made into hay. The best way to raise it, is to plow and harrow the ground as if for corn or potatoes; then start the plow and let a man

or boy follow and drop every other furrow until the piece of ground is completed; then run the roller over it and it needs no more attention. We put three and a half bushels of seed to the acre. I would prefer putting it on a piece of ground that was not to be seeded, in order to save labor in the curing. All that would be necessary is to cut and shock as other corn, and let it stand until dry, then bind it in sheaves and haul it to the barn or shed, and *salt* it. Cattle eat it with great avidity, and milk better than when fed on hay. We purpose putting down from ten to fifteen acres this spring, and calculate to save twofold by the operation. First, in curing hay there is almost always difficulty in procuring men even at the highest wages. Second, instead of mowing from forty to fifty acres we will have them for pasture, which does not impoverish the land like mowing. I think there is no crop which will pay better than sowed corn. Let our farmers try it.—*Delaware Republican.*

#### LOSS BY EXPORTING WHEAT.

The editor of the *Farmer's Companion*, Detroit, has been making some calculations to show the loss to the farmer, by exporting wheat instead of flour. He calculates that of the 6,000,000 bushels of wheat annually produced in that State, 4,200,000 are exported, which would yield 37,800 tons of bran and shorts, which if kept at home and fed to cattle would add far more wealth to the State than it receives from the price obtained, because the withdrawal of so much of the material constituents of wheat from the soil will soon render it unproductive.

The analysis of bran shows that it contains:

	Per cent.
Starch, dextrine and sugar,.....	53 00
Sugar of liquorice,.....	1 00
Gluten, (flesh-forming),.....	4 90
Fatty matter,.....	3 60
Woody matter,.....	9 70
Salts,.....	0 50
Water,.....	13 90
Aromatic,.....	3 40

In some wheats the *ash* is as high as 7 per cent.

Now all these are as essentially valuable, as food, as the wheat itself; and for fattening much more so, the *oil* of wheat residing in the bran; *whole* wheat giving only about 1 per cent. of fatty matter, or oil. But the ash of bran consists chiefly of *phosphate of magnesia*, a very valuable salt both in food and as manure; while it is one of the rarest in the soil, one of the most expensive to restore, and without which wheat cannot come to maturity.

From these premises the editor argues the advantages that would accrue to the State by manufacturing the grain into flour at home instead of sending it abroad in the grain.

The argument is a good one, and might be profitably extended a little further. Besides continuing the production of wheat, the consumption of bran would add to the amount of dairy products, and beef and pork, which in turn would also increase other farm products, till the amount to be exported would largely increase far beyond the value of the annual exports of wheat.

Now suppose all of these increased productions were consumed at home by the same class of mechanics that now consume the flour sent abroad, and instead of exporting wheat, or flour, or beef, or pork, the State should export the article manufactured by the hordes thus fed, what would be the result?—*Tribune.*

#### CLAIMS OF AGRICULTURAL PATENTS FOR THE WEEK ENDING FEB. 21, 1854.

THRESHERS AND SEPARATORS OF GRAIN.—John Zink, of Greenville, Va.: I claim the arrangement of the straw-carrier and apron on the same shaking frame with the screen, so that the same motion which shakes out the grain

from the straw, and carries the latter forward and out of the machine, shall also carry forward on said apron the grain to the screens and blast, as described.

ATTACHING HORSE BELLS TO STRAPS.—Jason Barton, of Middle Haddam, Conn.: I claim attaching spherical bells to straps by means of wires or rods, the bells being attached to the wires or rods as described, and the wires or rods secured in any proper manner to the other side of the strap.

WHIFFLETREE HOOKS.—Martin Newman, 2d, and N. C. Whitcomb, of Lanesboro, Pa., and G. C. Cole, of Hartford, Conn.: We claim the construction of a trace fastener on the ends of a whiffletree, consisting of a swing latch turning on a pin, detents, and spring, in combination with a hook and catch or detent thereon, operating in the manner and for the purpose of preventing accidental displacement of the cock eye on the end of the trace.

We do not confine our claim to the use of the socket in connection with the spring latch arrangement, as the spring latch and hook may be used either on a socket plate or shank, as occasion may require, or in any other manner, as set forth.

IMPROVED CORN-PLANTER.—Charles A. Wakefield, of Plainfield, Mass., has made application for a patent upon an improved corn-planter, of which the novelty consists in forcing the seed directly into the soil by a plunger or its equivalent, when it is constructed and arranged so as to be capable of operating the seed-slide simultaneously. The handle is attached to the plunger, and the gauge or stop-plate to the lower end of the machine, so that the plunger will have a slight inclination from a vertical line. The plunger is cleaned from any dirt which may be attached to it by scrapers, and is capable of being adjusted so as to plant the seed at any required depth.—*Scientific American.*

ASPARAGUS SEED AS A SUBSTITUTE FOR COFFEE.—Asparagus seeds are thus recommended by a gardener as a substitute for coffee: "Asparagus," he remarks, "contains, according to Liebig, in common with tea and coffee, a principle which he calls 'taurin,' and which he considers essential to the health of all who do not take exercise, this led me to think that asparagus might be made a good substitute for coffee. The young shoots which I first prepared, were not agreeable, having an alkaline flavor. I then tried the ripe seeds; these, roasted and ground, make a full-flavored coffee, not easily distinguishable from fine Mocha. The seeds are easily freed from the berries by drying them in a cool oven, and then rubbing them on a sieve." Try it, farmers.—*Scientific American.*

#### ROOT CROPS.

A STRIKING feature in the present state of our agriculture, is neglect of the root crops as farm products. In some sections, it is true, a few fields of carrots, turnips, onions, or mangelwurzel, are to be found, but they are not often seen to any extent, and for the most part, farmers raise them only in sufficient quantities to supply the family wants. It seems impossible that this neglect can arise from ignorance of the value of root crops as food for cattle. It is well known that the fattening properties of some of the roots, are very considerable, as is also the effect which they have in increasing the quantity of milk given, while their occasional substitution for the fodder more commonly given to stock during the winter, is admitted to be conducive to the health of the animal.

Perhaps it may be more properly ascribed to the labor required for their successful cultivation. In many instances, this is, undoubtedly, a serious obstacle, and yet if these crops were fully appreciated, this objection would not be allowed to outweigh their advantages.

The amount of nourishment contained in the various articles used as food for cattle, is now tolerably well ascertained; though from the nature of things, as the difference in climate and temperature in which they come to maturity, and other causes, there must of course, still be some degree of uncertainty about it. From recent experiment, very carefully and skilfully made, it appears that two pounds of raw potatoes afford as much nourishment as one pound of good English hay. So three and two-fifths pounds of beets, or three and one-half pounds of ruta-bagas with the leaves, or three pounds of carrots, are of the same value as one pound of the same hay. Thus, if we suppose an animal to require twenty-four pounds of hay per day, the place of half that amount of hay, or twelve pounds, might be supplied by twenty-four pounds of raw potatoes, or thirty pounds of carrots, or forty-two pounds of ruta-bagas with the leaves, or by sixty pounds of turnips with the leaves; with either of these equivalents, the animal would be equally well fed. This calculation, of course, supposes the articles used to be of ordinarily good quality.

If these nutritive equivalents are correctly stated, it would be easy to show the economy of a more extended use of root crops.

If we assume eighteen tons, or about seven hundred bushels of carrots as the product of an acre, which for a good season, and with good culture is a small yield, we have from this one acre, what is equivalent to six tons of hay. Somewhat similar results will be shown by an examination of the relative value of hay and other roots. Land devoted to carrots would undoubtedly require more labor than the same extent of mowing land; and yet, with the aid of boys in weeding, or with the simple and cheap implement, called the onion weeder, so admirably contrived as to enable the operator to weed carefully and well, a large extent may be cultivated at comparatively little cost.—*Report of Sec. of Mass. Board of Agriculture.*

WHAT CAME OUT OF THE BAG.—A gentleman residing a few miles out of the city, who has a particular affection for fresh "johnny cake," sent his son to mill, a week or two ago with several bags of corn—the incipient steps towards a future breakfast. On his way to the mill the lad had the misfortune to lose one of the bags—which fact was duly communicated to his paternal. The old gentleman, therefore, sent a dispatch to the miller, informing him that part of the load was lost on its way to his domains, and that when any bag marked with his name should be brought in—as he had reason to suppose would be the case—it must be retained.

Some days after, our friend proceeded to the mill, in order to ascertain if the truant had been discovered. On arriving there, he was met by the miller, who informed him that the bags had come in, been retained, and were now awaiting his orders. "Bags?" said the gentleman—"why how many have you found?" "Five," was the reply. "Five!" thundered the astonished lover of corncake, "why I only lost one." "Can't help it," says the other, "there are five here that are marked with your name." Ocular proof satisfied the inquirer that the mathematics of "Rob the Grinder," were correct, and bidding him to await the sequel,

"Home goes the parson  
Home goes he,"

where he related the singular circumstance to his other self. With a burst of good old Connecticut laughter, she informed him that during his absence, some time before, she had loaned a number of his bags to different neighbors, whose grists had thus been summarily vetoed if not confiscated. It took the good old gentleman several days to make apologies and fix matters all right again.

There are several ways of "getting the sack." This is another.—*Sun.*

"PAWS for reply" said the cat when she scratched the dog for barking at her.

Written for the American Agriculturist.

## REMINISCENCES OF A FARMER'S DAUGHTER.

BY MINNIE MYRTLE.

I once knew a lawyer, a man of great wealth, great influence, and great *pretensions*, who had a family of many daughters to whom he afforded the highest advantages of education, and the means for acquiring a great variety of accomplishments, and who were indulged in every species of fashionable amusement, who were yet denied one of the most refining influences which can be exerted upon youthful minds, and one of the most exalting and exhilarating pleasures.

They lived on the skirts of a beautiful country village, and their house was more elaborately finished, and more elegantly furnished than that of any other family in the region. They had Brussel's carpets, China vases, and French cooking; and their dresses were made in the city, more than a hundred miles away. But what farmer in the land will believe me when I say, that there was not a flower to be seen on the premises! They had what they called a garden, and such it was, I suppose, in the strict and scientific sense of the term. There were in it beets, carrots, cabbages, and most of the ordinary kinds of vegetables, arranged without any regard to taste, and cultivated without any regard to neatness—a patch of beans here and a patch of peas there; with the soil just as the plow left it, all in furrows and lumps, covered with straw and sticks and brushwood; and not even a strip of green sward at the end or side for a *relief*.

Having been accustomed to whole beds of roses, asters, pinks, and peonies, I could hardly believe my eyes at the sight of such a garden, and ventured to ask, "where were the flowers?"

"Oh," said this highly educated gentleman, "of what use are flowers. We deal in the useful;" and then pointed to his beans and onions as the proofs of his superior wisdom and judgment. I need say nothing more to describe his character. He was polished, but not refined; he knew the rules of etiquette, but he had no delicate instincts, which prompted him to study the happiness of those about him. He performed for his children what the rules of cultivated society required; yet in their home they were very far from happy. He had taught his daughters to walk, talk, and dance; but he did not practise himself, nor teach them to practise true politeness. They were ever ridiculing "country people," with their coarse ways and rude habits, yet there were many within the circle of their acquaintance who possessed far more true refinement, and a higher appreciation of beauty in the moral, social, and physical world.

But is it true that the men who plow, sow, and reap, and the women who wash, iron, sweep, dust, and arrange, must necessarily be uncouth in manner and rude in conversation? No, it is not; and it will be a glorious day for this dark world of ours, when it is proved to the satisfaction of all, that labor—physical labor—is in no sense deteriorating.

Another day I will ask my readers to go with me into one or two farm-houses far away in the country, and see those who are familiar with every species of toil.

It is said there are "gentlemen farmers" to

be sure; but they are those who have earned their money in some other profession, "they never worked on a farm." But I will prove that there are those who have "worked on a farm" all their lives, who are still "gentlemen," both in the true and the false acceptance of the term; and also that there are women who have made butter and cheese all their lives, and are familiar with all the details of house-keeping, who are yet *ladies* in the highest sense of the term. Among the most intelligent and accomplished ladies I ever met—and I have traveled widely through our fair land, and seen them in their homes and at their firesides; yes, and at their toil—were farmer's wives.

I have been in many families in cities, where the servants—Irish servants too—more truly deserved the appellation of *ladies* than those whom they served.

There are many in the ranks of wealth and fashion who have yet to learn that dress does not make a lady! It has passed into a proverb that "worth makes the man and the want of it the fellow;" yet I must still repeat, that there are many who possess the sterling qualities which give character to the man, who seem to think that it would detract from their worth to be polite, to dress becomingly, and to practise, at all times, the delicate courtesies of life.

Every farmer and every mechanic who gives an example in himself and in his family, in his house and in his grounds, that taste and elegance may be combined with intellectual and moral worth in those who "earn their bread by the sweat of their brows," and that the beautiful in all things may go hand in hand with the useful, is a preacher of the highest order, the most effective lecturer on "human progress," and he is doing thereby more than many, whose voices are heard in public, for the elevation of his fellow-men.

For the American Agriculturist.

WHILE looking over a few numbers of the *American Agriculturist*, given me by a friend, I observed a request that ladies would send you "recipes" for cookery. I will contribute to your columns one which I have found valuable, and which others may like to try, especially now, when wheat flour commands so exorbitant a price.

To BAKE HOMINY.—Take one pint of hominy, and add to it one pint of milk, two pints of water and a little salt. Bake it in a deep dish four or five hours, and you will have a most delicious treat for supper.

The corn for hominy, or samp, as it is often called, should be *merely cracked*. It loses much of its sweetness when ground too fine. No one who has not eaten it in both forms, can imagine the difference.

To *boil* hominy is quite a tedious process, as it requires so much stirring to prevent its being burnt; but by cooking it in this way all such trouble is avoided, and the result is on every account more satisfactory.

Rice can be prepared for the table in the same way.

A. H.

Hazelwood.

A TEA CAKE.—Mrs. S. S. Dungan, in the *Ohio Farmer*, gives the following recipe; but the editress thinks a little more butter would make much better cakes: Take one teacup full of sugar, one egg, a lump of butter as large as a

walnut, one teacup of sweet milk, one pint of flour, a teaspoon full of cream tarter, one-half spoonful of soda, beaten well together. By using sour milk or cream, the cream tarter may be dispensed with.

HASLET SAUCE.—Put on the feet and liver of the pig, with just enough water to cover them, with a little salt. Let them stew slowly; when the feet are tender, take them up, cut them in two or three pieces, but do not take out the bones; chop the liver, return it and the feet to the liquor they were boiled in; set the stew-pan over the fire, add pepper, salt, and sweet marjoram to the taste. Roll a piece of butter in flour, and stir it to thicken the gravy, add two glasses of port wine and serve it hot. Any kind of spice may be added.

STEWED APPLE PUDDING.—Cover with apples pared and cored, to the depth of two inches, a deep basin or pan, add water sufficient to stew them. Make a crust as for common biscuit, roll to an inch in thickness, cut a hole in the center and cover with it the apples. Set the dish on the stove or coals to cook, covering closely to prevent the escape of steam. Twenty or thirty minutes will be sufficient. Serve with sauce made of water, butter, and sugar, thickened with flour and seasoned with nutmeg. So says Mrs. E. P. F. B., in the *Michigan Farmer*.

WASHING MADE EASY.—Every man on earth ought to contribute something for this object—not because he ought always to wear clean linen—not because he ought to do all in his power to lessen the labor of those who make said linen clean—not for his own personal comfort, or the comfort of his better half, if he happen not to be only a half of human existence himself, but for his personal safety. Because, when washing day comes round—and washing work is particularly hard—you had better believe, you who have never had experience, it is a little unsafe for you to come within reach of soap-suds and wash-boards. If you should ever be guilty of such a piece of insanity, just tell the opposition you only came into the kitchen out of the most benevolent motives in the world; merely to tell that the "crazy folks" in the asylum, at Hartford, Connecticut, mix a gill of alcohol with a gallon of soft soap, just as they are going to rub it on the clothes, which they then soak two or three hours, and then merely rinse out in clean water, and all the dirt is out as effectually as good sense is out of a fellow after drinking the same quantity of the "poison stuff." Just tell them that it is the easiest way to make washing easy, and get them to try it, and you will thereafter have no reason to run away on washing day.

In washing stairs and passages, always use a sponge instead of a cloth when washing the space between the carpet and wall, and you will not soil the edges. Sponge is cheap, and this information is cheap, but it is valuable to all housekeepers.—*The Plough*.

## CLIMATE OF SAN FRANCISCO.

REVIEW OF THE WEATHER FOR THE YEAR 1853.

BY DR. HENRY GIBBONS.

THE first part of January was cloudy and rainy, but after the 11th, the weather was mostly clear and charming, only one rain occurring in the last two weeks. The lowest temperature was 41, and the highest 62. The mean at sunrise was  $47\frac{1}{2}$  and at noon  $56\frac{1}{2}$ . The prevailing winds were very light, from north and northwest. There were nine days entirely clear, and four days entirely cloudy.

February, for the first three weeks, the weather was superb. Up to the 21st there were no less than seventeen days entirely clear. In the last week there were four rainy days, but in the whole month only one day was entirely cloudy. The temperature was delightful, the means at sunrise and noon being 48 and 60. The coldest morning was 42, and the warmest noon 67. The prevailing winds were

from north, northwest and west, and mostly light. The hills were covered with flowers.

March was mostly a pleasant month, with several moderate rains towards the middle and three days of heavy rain in the last week. The prevailing winds were from west, northwest and north, with an increasing tendency to west, and increasing force. The minimum temperature was 41, and the maximum 77; mean at sunrise 49 $\frac{1}{2}$  and at noon 62. The first week of the month was very warm. On the 15th, Mount Diablo was covered with snow, as mostly happens towards the end of March.

April was a pleasant month, with winds generally from West and Northwest, and frequent light sea-breezes. Temperature agreeable, varying from 46 to 56 at sunrise, and from 59 to 75 at noon; means at sunrise and noon 52 and 65. The heaviest rain for several years fell on the night of the 16th, viz., upwards of three inches in twelve hours. The only thunder of the season occurred during this rain.

May was generally warm and pleasant, the coldest morning being 47 and the warmest 62, while the coldest noon was 61 and the warmest 81. The means at sunrise and noon were 53 $\frac{1}{2}$  and 68. The wind settled in the western quarter, and increased in force, though not offensively high. There were several slight rains, with a large portion of cloudy and broken weather.

June was uncommonly warm, the mercury ranging from 49 to 60 at sunrise, and from 60 to 87 at noon. The sea-winds were constant, but not often fraught with mist. The sky was unusually clear for summer.

The weather of July was uniform, varying in temperature at sunrise from 50 to 55, and at noon from 63 to 78. The means at sunrise and noon were 52 $\frac{1}{2}$  and 68. Cloudy and misty weather prevailed, and there were but four days of clear sky from sunrise to sunset.

August was a cloudy and misty month, but less so than July. Its temperature also was very uniform, ranging at sunrise from 51 to 56, and at noon from 63 to 76. The means at sunrise and noon were 53 and 67. The sea-winds, though constant, were not often high.

September was rather pleasant, affording one or two days really hot. The morning extremes were 50 and 60, and the noon extremes 63 and 88. The sea-winds continued their daily visits with diminished force, and there was much cloudy and broken weather, with two small rains near the middle of the month. The means at sunrise and noon were 55 and 70.

October was, as usual, warmer than several of the previous months. The coldest morning was 49, and the warmest 64; the coldest noon 60, and the warmest 85. The means at sunrise and noon were 54 $\frac{1}{2}$  and 71. During this month, the sea-winds began to give out. The sky was generally fair, and one slight rain fell.

November placed the usual embargo on the sea-winds. The temperature was moderate, a few slight frosts occurring. The coldest morning was 44 and the warmest 73. The means at sunrise and noon were 51 and 63. There were much cloudy weather, with occasional moderate rains. The prevailing winds were from west to south.

December was more pleasant than common. The coldest morning was 40, and the warmest 54; the coldest noon 50, and the warmest 69. The means at sunrise and noon were 46 $\frac{1}{2}$  and 57 $\frac{1}{2}$ . Hoar frosts were frequent, but the cold was not sufficient to injure vegetation. There was much fair weather. A copious rain fell on the 10th, and several light rains at other times. Prevailing winds from north, northwest, northeast and south. Thunder was heard on the 10th, for the second time in the year.

The summing up for the year 1853 exhibits a mean temperature of 51 $\frac{1}{2}$  at sunrise, and 65 at noon, which is warmer by two degrees than either 1851 or 1852. The lowest mark reached by the mercury was 40—or eight degrees above the freezing point. The extreme of heat was 88. In 1852, the extreme were 35 and 98; in

1851, 30 and 84; and in December 1850, the thermometer fell as low as 28. The amount of rain in each month of 1853, was, in round numbers, as follows; January, on eight days, 4 inches; February, four days, 1 inch; March, six days, 5 inches; April, eight days, 5 inches; May, three days,  $\frac{1}{2}$  inch; June, July and August, none; September, two days,  $\frac{1}{2}$  inch; October, one day 1-10 inch; November, eight days, 1 $\frac{1}{2}$  inches; December, six days, 2 inches; making in the year, forty-four days on which rain fell, to the depth of 19 inches. In 1851, there was rain on fifty-three days, quantity 15 inches; in 1852, on sixty days, quantity 25 $\frac{1}{2}$  inches. From the 1st of January, 1853, to the dry season, the quantity was 16 $\frac{1}{2}$  inches; and from the dry season to the end of the year, 3 $\frac{1}{2}$  inches. The last rain of the Spring was May 24th, and the first of the Autumn and September, 15th. The hills began to look green in the last week of November, and at the close of the year at least thirty species of plants were in bloom around the city, some of them the lingering flowers of Summer, and a few the products of a new growth. There were two small specimens of thunder during the year, none of the aurora borealis, and a considerable sprinkling of meteors in the second week of August, and also in the fourth week of November.—*San Francisco Herald.*

#### QUANDARIES.

KNOCKING at the wrong door, and hesitating whether you shall run away and say nothing about it, or stay and apologize.

Crossing the road until you reach the middle, when you perceive a gig coming one way and a cab another; so that if you move on you are sure to be knocked down by one, and if you stand still you may possibly be crushed by both.

Finding yourself in a damp bed on a cold night; and cogitating whether you will lie still and catch your death, or get up and dress, and pass the night on two cane-bottomed chairs.

Paying your addresses to a penniless fair one under the impression that she is an heiress; and, on discovering your error, having the option of marrying the young lady or of being shot by the young lady's brother.

Dining at a friend's house, where you must either drink wine till you become intoxicated, or refrain till you become disagreeable.

Coming to four cross roads, one of which you must take at random, or just walk back a mile or two and inquire your way.

Being blandly informed by a surgeon that you can either have your leg amputated, or leave it alone and die in a few days.

Finding yourself "called out;" fighting and being called an ass, or declining, and being stigmatized as a coward.

Seeing a man by your bedside in the middle of the night; so that you may either smother yourself with the bedclothes, or allow him to do it with a plaster.—*Diogenes.*

A ROLLING STONE GATHERS NO MOSS.—Well what of that? Who wants to be a mossy old stone, away in some damp corner of a pasture, where sunshine and fresh air never come, for the cows to rub themselves against, and for snails and bugs to crawl over, and for toads to squat under among poisonous weeds?

It is far better to be a smooth and polished stone, rolling along the brawling stream of human life, wearing off the rough corners and bringing out the firm crystalline structure of the granite or the delicate veins of the agate or the chalcedony.

It is this perpetual chafing and rubbing in the whirling current that shows what sort of a grit a man is made of, and what use he is good for. The sandstone and soapstone are soon ground down to sand and mud, the firm rock is selected for the towering fortress, and the diamond is cut and polished for the monarch's crown.—*N. Y. Tribune.*

WOULDN'T CONTEND.—A cross-grained, surly man, too crooked by nature to keep still, went over one morning to his neighbor, Mr. F., a remarkably cool, calm non-resistant, and addressed him thus:

"That piece of fence over there (pointing in a certain direction,) is mine, and you shan't have it."

"Why," replied Mr. F., "you must be mistaken, I think."

"No, no, it's mine, and I shall keep it."

"Well," said neighbor F., "suppose we leave it to any lawyer *you* shall choose."

"I won't leave it to any lawyer," said the other.

"Well," continued Mr. F., "shall we leave it to any four men in the village that *you* shall select?"

"No, I shall have the fence."

Not at all discomposed, Mr. F. said,

"Well, neighbor, then I will leave it to you whom the fence belongs to; whether you, or myself."

Struck dumb by this appeal, the wrathful man turned away, "convicted by his own conscience," saying "I won't have any thing to do with a man that won't contend for his rights."

ELDER KNAPP occasionally gets off a good thing notwithstanding his bad ones. He was one evening speaking of the prevailing tendencies of some religionists to long prayers, and remarked that we would find no example for these in the Scriptures. The prayers of our Saviour were short and to the point. The prayer of the penitent publican was a happy specimen. When Peter was endeavoring to walk upon the waters to meet his master, and was about sinking, had his supplication been as long as the introduction to one of our modern prayers, before he had got half through he would have been fifty feet under water.

BEAUTIFUL.—Here is a beautiful sentence from the pen of Coleridge. Nothing can be more eloquent, nothing more true:

Call not that man wretched who, whatever else he suffers, as to pain inflicted or pleasure denied, has a child for whom he hopes and on whom he doats. Poverty may grind him to the dust, obscurity may cast its mantle over him; his voice may be unheeded by those among whom he dwells and he may be unknown by his neighbors—even pain may rack his joints, and sleep flee from his pillow, but he has a gem with which he could not part for wealth defying computation, for fame filling a world's ear, for the highest power, for the sweetest sleep that ever fell on mortal's eye.

NOT BAD.—In the *New-York Independent* we find the following from a mother:

"But did I tell you what a time I had with my little Joe?"

"No; what was it?"

"Why; I was showing him the picture of the martyrs thrown to the lions, and was talking very solemnly to him, trying to make him feel what a terrible thing it was. 'Ma' said he, all at once, 'Oh ma! just look at the poor little lion way behind there, he wont get any.'"

SAD FATE OF TWO REPORTERS.—The editor of a journal published in Antwerp sent a reporter to Brussels for the King's speech, and with him a couple of carrier pigeons to take back the document. At Brussels he gave the pigeons in charge to a waiter, and called for breakfast. He was kept waiting some time, but a very delicate fricassee atoned for the delay. After breakfast he paid his bill, and called for his carrier pigeons. "Pigeons," exclaimed the waiter, "why, you have eaten them!"

AWFUL RESPONSIBILITY.—Susan Nipper says that the Russians have an awful responsibility resting on them for killing the Turks—for every Turk who is killed leaves a dozen widows.

## American Agriculturist.

New-York, Wednesday, March 8, 1854.

## SPECIAL NOTICES.

We send a copy of this number, containing the index, to those whose subscriptions have recently expired. The later back numbers can still be supplied. Single copies five cents.

We frequently send single copies, as specimens, to persons not subscribers.

*No person need return copies of the paper, as it is never sent where it is not considered paid for.*

Any person having a spare copy of No. 1 of this volume will confer a great favor by mailing it to this office, as there are several subscribers who are very desirous to obtain that number to complete their set.

The next number begins volume XII., which will be completed in 26 numbers with an index.

We have received an early copy of the ANNUAL REPORT OF THE SECRETARY OF THE MASSACHUSETTS' BOARD OF AGRICULTURE, which is really one of the most valuable documents of its kind we have met with. It is admirably printed, although from the hands of the "State printer," and contains a large amount of valuable information condensed within reasonable limits.

Mr. CHARLES L. FLINT, the able and indefatigable Secretary of the Board, has expended a great amount of labor in gathering reliable information in the various departments of agricultural industry, and deserves the hearty thanks of the farmers both of Massachusetts and her sister States.

We wish this work was in the hands of private publishers, that it might be placed on sale, and we should then say to every farmer procure a copy. As this is not the case, we shall take the liberty to extract pretty largely from its pages. It contains the best practical treatise on the cultivation of cranberries which we have yet met with. In our next, which will be the first number of the half yearly volume, we shall commence this article which will occupy a page each in three or four numbers. This article will alone be worth to many persons much more than the price of the volume, (\$1.) At the present time a crop of cranberries is one of the most remunerative which can be produced upon the farm. On another page will be found an article from the above report upon "Root Crops," to which we refer our readers.

GUANO ON SUGAR CANE.—MESSRS. R. and V. LA BRANCH, of Jefferson Parish, La., made an experiment last season of guano against stable manure in the cultivation of sugar cane. Four arpents of land manured with guano, produced ten and a half hogsheads of sugar, weighing 1200 lbs. each; while the same quantity of land dressed with stable manure, produced only six and two-third hogsheads. The sugar from the guano cane was superior in quality, and sold for half a cent more per pound than the other.

WHEN may a lawyer's clerk be considered most captivating? When he's engrossing.

For the American Agriculturist.  
TO MINNIE MYRTLE.

I AM not about to take the subject out of your hands, but you have touched a chord which vibrates, and I must respond a little. I was not born "a farmer's daughter," but a farmer's son, and the first seventeen years of my life were spent under this bondage; and when I saw the pale faces and soft hands writing briefs in lawyer's offices, and measuring tape and counting out needles behind the counter, oh, how I longed to be released from what I considered the drudgery of the farm; and when emancipated, entering upon a life of a calico ambassador, I was as careful not to have it known that I had ever worked on a farm, as I would not to have it known that I had stolen a sheep, had such a thing happened. However, I became wiser as I grew older, quit importing gew-gaws to the impoverishing of my country, and fostering the pride of her daughters, and now boast of being a farmer—yes, a book-farmer, together with all my sons; and shame be to him or her who is afraid to espouse this as a profession; and if they are not respected, it is wholly owing to themselves. I am rejoiced to find that the *Agriculturist* has a lady contributor to its columns, able to give such a faithful portrait of the ridiculous objections so often made to the profession of a farmer; and I hope she will go on and tell all her own experience, intermixed with that of others. I think by the description of her own dress, she must be, like myself, very nearly, or,

ALMOST AN OCTOGERARIAN.

## FUTURE PRICES OF GRAIN.

We publish the items below for the purpose of showing our readers that there is no danger of their starving, especially after the canals open. We fancy some who boast such large profits upon the operations of 1853, will lose an equal or greater amount on those of 1854. Flour has already fallen from \$1 50 to \$2 00 per barrel on the highest prices of last winter, and we opine the fall will be still lower before the close of May. We saw nothing in foreign advices the past winter which warranted the great advance that took place at one time, either at home or abroad; and those who have recently purchased, or who are still purchasing on speculation, we fear will meet with heavy losses before the coming summer is over.

PRODUCE IN BURLINGTON.—At no time in the history of our city was the amount of produce any thing like it is at present. Every place that a bushel of wheat, corn, oats, barley, &c., can be stored in, is literally crammed with these and other articles, for shipment on the opening of navigation. Our dealers no longer count by hundreds, but by thousands of bushels on hand. One gentleman, we learn, has in store upwards of twenty thousand bushels of wheat! and another some sixty thousand bushels of oats! and still there appears no less to come, as our streets are daily crowded with teams bringing in more. —*Burlington (Iowa) Gazette*, 16th.

In Peoria, not only every warehouse and store room is full of grain and flour, but every cellar in which it is safe to put grain, is also occupied. Several large warehouses are now being erected for that purpose, one of which is over 200 feet long, and 50 feet wide. We know of one dealer who has over two hundred thousand bushels of grain now in store, and three that have over one hundred thousand bushels each. There is at present in Peoria near one million bushels of

grain awaiting the opening of the river and canal for the Eastern market. A great portion of this would go forward by railroad if it was completed; and as fast as removed, the warehouses would be re-filled by grain from the country. If we have the requisite facilities for shipping by canal and by railroad, we may calculate on a business of over two millions of bushels in grain alone this season, with a large increase in flour, pork, and whiskey.—*Peoria Press*.

GRAIN AT CHICAGO.—The *Tribune* of the 23d says: "The warehouses along our river are now full of grain, and several operators have been compelled to withdraw from the market, in consequence of failing to obtain storage room. It is hardly probable that any of the fleet now in port will leave for the lower lakes for six weeks hence, and as it may be a matter of interest to know what number of vessels are in port, and what amount of grain they can take, we find the whole number of vessels, brigs, barks, propellers and schooners to be sixty-four. Fifty-seven of which may load with grain, and can carry from 2,500 to 16,000 bushels, or the total of 646,900 bushels. The seven propellers in port may probably load with provisions."

A New-York dealer is reported to have made \$68,000 by the rise on flour which he purchased in September at \$5 75, and sold last week at \$9.—*Exchange*.

Upon this the *Buffalo Courier* remarks.

"There are Buffalo dealers whose good fortune has been nearly equal to that of the *New-Yorker*. We suspect that there is more than one house on the "dock" who would respectfully decline an offer of \$68,000 for their profits during the year 1853."

REMARKS.—Flour, a decline last week of 37½ to 50 cents per bbl. Wheat being rather scarce did not fall to correspond. Corn has given way from 4 to 7 cents per bushel. Pork an advance of 50 to 62½ cents per bbl., while Lard has remained stationary.

Southern Products are without change.

Money is considered a little easier, but outsiders still have to pay all the way from 8 to 15 per cent. on their bills.

Stocks gradually improve. The season is opening finely, and our Southern friends have commenced planting cotton, corn, &c., briskly.

## PRODUCE MARKETS.

Wholesale prices of the more important Vegetables, Fruits, &c.

*Washington Market*, New-York, March 4, 1854.

VEGETABLES.—Potatoes, Junes, 3 bbl., \$2 75; Western Reds, \$2 50; Merinos, \$2 37½; Mercers, \$3@\$3 25; Carrots, \$3@\$3 50; Onions red, 3 bbl., \$2 50; yellow, \$2 50; white, \$3; Cabbages, from \$6@\$10 100; Celery, 3 doz. bunches, 75c. @ \$1 12½; Turnips, 3 bushel, white, 75c.; yellow Russia, 3 bbl., \$2 25; yellow stone, 3 bbl., \$2; Parsneps, 3 bushel, \$1; Beets, 3 bushel, 62½c.; Carrots, 3 bushel, 62½c.

FRUITS.—Apples, Greenings, 3 bbl., \$3@\$3 50; Spitzenburgs, 3 bbl., \$3@\$3 50; Roxbury Russets, 3 bbl., \$3@\$3 50; Cranberries, 3 bbl., \$6@\$8@\$8 50; Maple Sugar of an extra quality, is worth 12½c. per pound.

The apples named are about the only kinds in market at present, and they must be in the very best order to bring the price they are quoted at.

The market is not as active as last week; buyers are holding on hoping to obtain produce at a low price, when navigation opens.

## NEW-YORK CATTLE MARKET.

Monday, March 6, 1854.

THE sales for the past week have not been as large as usual, and the prices are quoted not as high, but the quality of the cattle in market to-day averages better than for several weeks past. We noticed some very fine cattle indeed, one pair in particular, fattened by Mr. Hoop, of Chester county, Pa. The dressed weight was calculated at 1400 each. They were held at \$350 for the pair.

The prices of cattle are as follows:

Lowest price, 8c.  
Middling beef, 9c.  
Beef, 10c.

Pork in the carcase at Washington market is worth 7½ and 8c. Mutton, average price, 6c.

Washington Yards, Forty-fourth street.

A. M. ALLERTON, Proprietor.

RECEIVED DURING THE WEEK. IN MARKET TO-DAY

Beefs,	2,137	2,137
Cows,	10	10
Calves,	140	
Sheep,	304	
Swine,	344	169

Of these there were forwarded by the Harlem Railroad, beefs, 119; cows, 10; sheep, 304.

By the Hudson River railroad, beefs, 1100; swine, 175.

By the Erie railroad, beefs, 900; swine, 169.

New-York State, furnished by cars, 603.

From Pennsylvania, on foot, 135.

Ohio, by cars, 700.

Kentucky, by cars, 204.

Connecticut, on foot, 32.

Wisconsin, by cars, 54.

Mr. ALLERTON gives the following prices for the week:

Sheep, \$4@\$10 per head; Swine, 6@6½c.; Cattle, \$10c.; Veals, 4@7c. a pound, and from \$1 23@\$2 50 per head; Cows, \$30@\$40 per head, and some extra ones as high as \$65@\$70.

CHAMBERLIN's, Robinson street.

RECEIVED DURING THE WEEK. IN MARKET TO-DAY

Beefs,	203	4
Cows and Calves,	46	15
Sheep,	3,325	
Veals,	12	5

BROWNING's, Sixth street.

Beefs,	336	
Cows,	85	
Sheep,	2,827	
O'BRIEN's, Sixth street.		
Beefs,	75	
Cows,	30	

#### PRICES CURRENT.

Produce, Groceries, Provisions, Lumber, &c.

##### Ashes.

Pot, 1st sort, 1853. \$3 100 lbs. 5 93½@ 6  
Pearl, 1st sort, 1852. 6 62½@ 2

##### Beeswax.

American Yellow. \$3 lb. 28 @ 29

##### Bristles.

American, Gray and White. 40 @ 45

##### Coal.

Liverpool Orrel. \$3 chandron, 10 50 @ 14  
Scotch. — @ —  
Sidney. 7 75 @ 50  
Picton. 8 50 @ 50  
Anthracite. \$2,000 lb. 6 50 @ 7 —

##### Cotton.

Atlantic Ports. Florida. Other Gulf Ports. Inferior. — @ —  
Low to good ord. 7½@8½ 7½@8½ 7½@8½  
Low to good mid. 9½@10½ 10½@11½ 11½@11½  
Mid, fair to fair. 10 @ 11 11½@11½ 11½@12½  
Fully fr. to good fr. 11½@12½ 11½@12½ 12½@12½  
Good and fine. — @ — @ —

##### Cotton Bagging.

Gumby Cloth. \$3 yard. 11½@11½  
American Kentucky. — @ —  
Dundee. — @ —

##### Coffee.

Java, White. \$3 lb. 13 @ 14  
Mocha. 13½@14  
Brazil. 10½@12  
Maracaibo. 12 @ 12½  
St. Domingo. (cast). 9½@10½

##### Cordage.

Bale Rope. \$3 lb. 7 @ 10  
Boit Rope. — @ 16

##### Corks.

Velvet, Quarts. \$3 gro. 35 @ 45  
Velvet, Pints. 20 @ 28  
Phials. 4 @ 12

##### Feathers.

Live Geese, prime. \$3 lb. 46 @ 49

##### Flax.

Jersey. \$3 lb. 8 @ 9

##### Flour and Meal.

Sour. \$3 blb. 7 12½@7 37½  
Superfine No. 2. 7 37½@7 50

State, common brands. 7 37½@7 93½

State, Straight brand. 7 93½@8 —

State, favorite brands. 8 06½@8 18½

Western, mixed do. 8 87½@7 93½

Michigan and Indiana, Straight do. 8 @ 8 06½

Michigan, fancy brands. 8 12½@8 18½

Ohio, common to good brands. 7 37½@8 13

Ohio, round hoop, common. 7 37½@8 8

Ohio, fancy brands. 8 18½@8 25

Ohio, extra brands. 8 25 @ 8 75

Michigan and Indiana, extra do. 8 25 @ 8 62½

Genesee, fancy brands. 8 25 @ 8 37½

Genesee, extra brands. 8 50 @ 10 —

Canada, (in bond). 7 75 @ 7 87½

Brandywine. 8 18½@8 31½

Georgetown. 8 18½@8 31½

Pittsburgh City. 8 18½@8 31½

Richmond Country. 8 — @ 8 18½

Alexandria.	8 —	@ 8 18½
Baltimore, Howard Street.	8 —	@ 8 18½
Rye Flour.	6 87½@5 93½	
Corn Meal, Jersey.	—	@ 4 25
Corn Meal, Brandywine.	4 50	@ 5 —
Corn Meal, Brandywine.	3 bush. 21 —	@ —

##### Grain.

Wheat, White Genesee. 3 bush. 1 95 @ 2 —

Wheat, do, Canada (in bond). 2 — @ 2 —

Wheat, Southern, White. 1 85 @ 1 93

Wheat, Ohio, White. 1 85 @ 1 90

Wheat, Michigan, White. 1 88 @ 1 95

Wheat, Mixed Western. 1 82 @ 1 86

Wheat, Western Red. 1 80 @ 1 85

Rye, Northern. 1 24 —

Corn, Unsound. — — @ 85

Corn, Round Yellow. 86 — @ 88

Corn, Round White. 89 — @ 90

Corn, Southern White. 89 — @ 93

Corn, Southern Yellow. 89 — @ 90

Corn, Southern Mixed. 85 — @ 86

Corn, Western Mixed. 86 — @ 87

Corn, Western Yellow. — — @ —

Barley. 95 @ 1 10

Oats, River and Canal. 50 @ 53

Oats, New-Jersey. 46 @ 48

Oats, Western. 54 @ 55½

Oats, Penna. 47 @ 49

Oats, Southern. 43 @ 45

Peas, Black-eyed. 3 bush. 2 75 @ 2 87½

Peas, Canada. 1 18½@ —

Beans, White. 1 50 @ 1 62½

##### Hair.

Rio Grande, Mixed. 3 bush. 23 @ 23½

Buenos Ayres, Mixed. 21 @ 23

##### Hay, for shipping:

North River, in bales. 3 bush. 100 lbs. 87½@ 90

##### Hemp.

Russia, clean. 3 ton. 285 @ 320

Russia, Outshot. 3 bush. 13½@ —

Manilla. 10 @ —

Sisal. 5½@ —

Sunn. 120 @ 125

Italian. 240 @ —

Jute. 195 @ 200

American, Dew-rotted. 210 @ 260

American, do, Dressed. 210 @ 260

American, Water-rotted. — —

##### Hops.

1853. 3 bush. 40 @ 44

1852. 38 @ 40

##### Lime.

Rockland, Common. 3 bbl. 1 13

##### Molasses.

New-Orleans. 3 gall. 29 @ —

Porto Rico. 24 @ 28

Cuba Muscovado. 25 @ 27

Trinidad Cuba. 25 @ 27

Cardenas, &c. 23½@ 24

##### Nails.

Cut, 4d@60d. 3 bush. 4½@ — 5

Wrought, 6d@20d. — —

##### Naval Stores.

Turpentine, Soft, North County. 280 lb. 5 75

Turpentine, Wilmington. 5 50

Tar. 3 bbl. 3 — @ 3 50

Pitch, City. 2 75 @ —

Resin, Common, (delivered). 1 75 @ 1 87½

Resin, White. 280 lb. 2 50 @ 4 75

Spirits Turpentine. 66 @ 68

##### Oil Cake.

Thin Oblong, City. 3 ton. — @ —

Thick, Round, Country. — — @ 28

Thin Oblong Country. — — @ 33 —

##### Provisions.

Beef, Mess, Country. 3 bbl. 9 25 @ 11 50

Beef, Prime, Country. 6 @ 6 37½

Beef, Mess, City. 13 @ 13 50

Beef, Mess, extra. 15 50 @ 16 50

Beef, Prime, City. 7 25 @ 8

Beef, Mess, repacked, Wiscon. 14 @ —

Beef, Prime, Mess. 3 tce. 21 @ 25

Pork, Mess, Western. 3 bbl. 15 75 @ 16

Pork, Prime, Western. 13 50 @ 15

Pork, Prime, Mess. 14 88 @ 16

Pork, Clear, Western. 17 50 @ 17 50

Lard, Ohio, Prime, in barrels. 28 lb. 10%@ 10

Hams, Pickled. 8 25 @ 9

Hams, Dry Salted. 6 25 @ 8 25

Shoulders, Pickled. 6 25 @ 6 25

Shoulders, Dry Salted. 6 25 @ 6 25

Beef Hams in Pickle. 13 @ 16 50

Beef, Smoked. 21 @ 23

Butter, Orange County. 12 @ 15

Butter, New-York State Dairies. 16 @ 20

Butter, Canada. 12 @ 15

Butter, other Foreign, (in bond). — —

Cheese, fair to prime. 10 @ 12

##### Plaster Paris.

Blue Nova Scotia. 3 ton. 3 50 @ 3 75

White Nova Scotia. 3 50 @ 3 62½

##### Salt.

Turks Island. 3 bush. — @ 48

St. Martin's. — — @ —

Liverpool, Ground. 3 sack. 1 10 @ 1 12½

Liverpool, Fine. 1 45 @ 1 50

Liverpool, Fine, Ashton's. 1 72½@ 1 75

##### Saltpetre.

Refined. 6 25 @ 8 25

Crude, East India. 7 @ 9 7½

Nitrate Soda. 5 @ 5 50

##### Seeds.

Clover. 10 @ 11 25

Timothy, Mowed. 14 @ 17

Timothy, Reaped. 17 @ 20

**NO. 1 SUPERPHOSPHATE OF LIME.—THIS VALUABLE** fertilizer has been used for several years in England and other parts of Europe, and, next to Guano, holds the highest rank in popularity, and the extent to which it is used among farmers. Its introduction in this country has been more recent; but the progress it has made in the estimation of the public has not been less marked or successful than abroad. It is not extensively used throughout the Northern States, after full trial and investigation of its merits; and it is rapidly becoming, like its predecessor, Guano, a favorite manure at the South and West.

It is composed of crushed or ground bones, decomposed by the addition of about one fifth their weight of sulphuric acid, diluted with water, to which is added a due proportion of guano and sulphate of ammonia. The latter is the active and one of the most efficient agents in the best Peruvian Guano.

It is suited to any soil in which there is not already a full supply of the phosphates, which is seldom the case. All crops are benefited by its application.

For sale in large or small quantities, in bags of 150 lbs. each. No charge for packages. All bags will be branded "C. B. De Bur." No. 1 Superphosphate of Lime."

**PERUVIAN GUANO** of best quality.

**AGRICULTURAL and HORTICULTURAL IMPLEMENTS** of all kinds.

**FIELD and GARDEN SEEDS**, of various sorts, fresh home grown and imported.

**THE AMERICAN AGRICULTURIST**—weekly, \$1 per volume—two volumes a year.

For sale at R. L. ALLEN'S Agricultural Warehouse and seed Store, 189 and 191 Water street, New-York. 25-17

**FOR SALE AT THE SOUTH NORWALK NURSERY, THE** Great New Rochelle or Lawton Blackberry Plants; also plants of the White fruited Blackberry. For sale also a large stock of small plants of the new or North River Red Antwerp plants, at the low price of fifteen dollars per thousand. The above plants all warranted.

**GEO. SEYMOUR & CO.,** South Norwalk Nursery, Conn. 24-36

**A ATKINS' SELF-RAKING REAPER**—40 of these machines were used last harvest in grass or grain or both, with almost uniformly good success, in nine different States and Canada. **TWO SELF-RAKING**, including two at the Crystal Palace, (silver and bronze medals) were awarded it at the autumn exhibitions. I am building only 300, which are being rapidly ordered. Mr. Joseph Hall, Rochester, N. Y., will also build a few. Early orders necessary to insure a reaper.

Price at Chicago \$175—\$75 Cash with order, note for \$50, payable when reaper works successfully, and another for \$50, payable 1st December next with interest. Or \$160 cash in advance. Warranted to be a good Self-Raking Reaper.

Agents properly recommended, wanted throughout the country. Experienced agents preferred. It is important to have the year to have the machines widely scattered.

Descriptive circulars with cuts, and giving impartially the difficulties as well as successes of the reaper, mailed to post-paid applicants.

"Prairie Farmer" Warehouses, Chicago, Feb., 1854. 23-35

**POUDRETTTE.** **THE LODI MANUFACTURING COMPANY OFFER** their Poudrette for sale in lots to suit purchasers, from a single barrel up to 4000 barrels, at their usual rates, \$1 50 per barrel for any quantity over seven barrels, delivered on board of vessel in the city of N. York, free of cartage or other charge. When 200 or 300 barrels are taken, a deduction will be made from the above price. That this article has stood the test of fourteen years trial is now well known. It has the advantage of being useful in small quantities and harmless in large. It is a capital manure for peas, strawberries, &c., and all garden vegetables. Apply by letter or personally to the Lodi Manufacturing Company, 74 Cortlandt st., New-York. 22-34

**GARDENER FOR THE GREEN-HOUSE AND GRAPE-HOUSE.**—Wanted a Gardener as above, who is experienced in the management of the Green and Grape-House in the United States. None need apply except fully qualified. A. B. ALLEN, 189 and 191 Water st. 22-41

**SEEDS FROM THE CRYSTAL PALACE.**—A few choice samples of Two rowed Barley, Four rowed Barley, White Poland Oats, Black Prince Edward's Island Oats, Spring Wheat, Timothy, and Flax Seed, for sale by R. L. ALLEN, 189 and 191 Water st. 22-42

**HOUSE WANTED FOR A SMALL FAMILY.**—ONE A few miles from the city, and of easy access daily, would be preferred. A plot of ground attached would be desirable. Possession wanted immediately, or at any time before the 1st. of May. A good tenant, and perhaps a future purchaser, may be heard of by addressing or calling upon A. B. ALLEN, at office of this paper.

**DIRECTIONS FOR THE USE OF GUANO.**—A full and minute description of the different crops and soils to which Peruvian Guano is adapted, with full directions for its application, a pamphlet of 96 pages, and can be sent through the mail. [21st] R. L. ALLEN, 187 and 191 Water st.

**SHEPHERD DOGS.**—WANTED ONE OF THE ABOVE Dogs of the Scotch Collie breed. He should be under one year old, and partially trained. Name lowest price at once, which must be moderate. A. B. ALLEN, 189 Water st.

**GARDEN IMPLEMENTS.**

**HEDGE, LONG-HANDLE, AND SLIDING PRUNING SHEARS.** Budding and Edging Knives; Pruning Hatchets, saws and knives; pruning, vine and flower scissors; bill and Milton hooks; lawn and garden rakes; garden scuffers, hoes of great variety, shovels and spades; hand engines, which throw water forty feet or more; syringes and water pots; grafting chisels, tree scrapers, and caterpillar brushes; transplanting trowels, reels; hand plow and cultivator, very useful to work between rows of vegetables, together with a large assortment of other implements too numerous to mention. [21st] R. L. ALLEN, 187 and 191 Water st.

**MEN AND BOYS' CLOTHING, AT WHOLESALE AND RETAIL**—cheaper than ever, at J. VANDERBILT'S, No. 81 Fulton street, New-York. A very large assortment of all qualities and sizes; also a splendid assortment of fashionable goods, which will be made to order in a style that cannot be surpassed. Also India rubber clothing and furnishing goods. Your patronage is respectfully solicited. 2-30 J. VANDERBILT, 81 Fulton street.

**AGRICULTURAL IMPLEMENTS.**

**GRAIN MILLS, STEEL AND CAST IRON MILLS.** At \$6 to \$25, and Burr-Stone at \$60 to \$250, for Horse or Steam Power.

**TILE MACHINES.—FOR MAKING DRAINING TILES** of all descriptions and sizes.

**WATER RAMS, SUCTION, FORCE, AND ENDLESS-CHAIN PUMPS.** Leather, Gutta Percha, India Rubber Hose, Lead Pipe, &c.

**CALIFORNIA IMPLEMENTS OF ALL KINDS, MADE EXPRESSLY** for the California and Oregon Markets.

#### DRAINING TILES OF ALL FORMS AND SIZES.

**CLOVER AND TIMOTHY SEED HARVESTER.**—A newly patented machine, will harvest 10 or 12 acres per day with one horse.

**HAY AND COTTON PRESSES.**—BULLOCK'S PROGRESSIVE Power Presses, combining improvements which make them by far the best in use.

**THRESHERS AND FANNING-MILLS COMBINED.**—

These Sizes and Prices, requiring from two to eight horses to drive them, with corresponding horse power.

These are the latest improved patterns in the United States.

**SOUTHERN PLOWS**—Nos. 10 1/4, 11 1/4, 12 1/2, 14, 15, 16, 18, 19, 19 1/2, 20, A 1, A 2, 50, 60, and all other sizes.

**CORN-SHELLERS, HAY, STRAW, AND STALK-CUTTERS.** Fanning-Mills, &c., of all sizes.

**AGRICULTURAL IMPLEMENTS.**—THE SUBSCRIBER keeps constantly on hand, and offers for sale the following valuable implements:

Grain Drills, a machine which every large grain planter should possess. They are of the best patterns, embracing most valuable improvements.

Smut Machines, Pilkington's, the most approved for general use.

Hay and Cotton Presses—Bullock's progressive power-presses, combining improvements which make them by far the best in use.

Grain mills, corn and cob crushers, a very large assortment of the best and latest improved kinds.

Horse Powers of all kinds, guaranteed the best in the United States. These embrace 1st. The Chain Power, of my own design, with single and double beams, and one and two horses, which has never been equalled for lightness, strength, and economy. They are universally approved wherever they have been tried. 2d. The Bogardus power, for one to four horses. These are compact, and wholly of iron, and adapted to all kinds of work. 3d. Eddy's Circular Wrought Iron Power, large cog-wheels, one to six horses, a new and favorite power. 4th. Trimble's Iron-Sweep Power, for one to four horses. 5th. Warren's Iron-Sweep Power, for one or two horses.

R. L. ALLEN, 189 and 191 Water street.

**REES & HOYT, PREMIUM PATENT RIVETED STRETCH-** Red Leather Band Manufacturers, 37 Spruce street, New York. 3-29

#### FERTILIZERS.

**PERUVIAN GUANO.**—First quality of Fresh Peruvian Guano, just received in store.

R. L. ALLEN, 189 and 191 Water st., N. Y.

**SUPERPHOSPHATE OF LIME, OR CHEMICAL MANURE.**—100 tons Paterson's Improved, skilfully made of the best materials, and for sale at lowest rates, by HASKELL, MERRICK & BULL, Importers of Artificial Manures, Wholesale Agents for the Manufacturer, No. 10 Gold street. 1-31

#### HORSE MARKETS.

**A MOS SMITH, SALE AND EXCHANGE STABLE.** No. 76 East Twenty-fourth street, New-York. 1-27

**BULL'S HEAD SALE AND EXCHANGE STABLES.** TWENTY-fourth street, West side of Third Avenue, N. Y. 1-34 A. B. CHAMBERLIN, Proprietor.

**FAGAN & GRAHAM, SALE AND EXCHANGE STABLES,** cor. of Lexington Ave. and Twenty-fourth street, New-York. F. & G. have at all times on hand the most select stock of Messenger and Abdalla horses, together with good draught horses. Horses at livery by the day, week, and month. 1-33

#### HAIR RESTORERS, &c.

**BARKER'S CHEVEUXTONIQUE.**—THIS IS AN ENTIRELY new article, concocted for the purpose of Preserving, Restoring, and Beautifying the Hair, and, unlike most preparations designed for the same objects, it is free from all grease, so that its application cannot soil the most delicate fabric. As an eradicator of Dandruff, it is unequalled, while its influence on the hair, in making it the most vibrant for the moment, cannot fail to command it to universal appreciation. The Cheveuxtonique is for sale by all the respectable druggists and fancy stores throughout the city. The depot for its sale, wholesale and retail, is at BARKER'S Ladies' Hair-dressing Establishment, No. 439 Broadway. 2-48

#### HORTICULTURAL.

#### FRUIT AND ORNAMENTAL TREES AND PLANTS.

Including every thing necessary to the Garden, Greenhouse, Nursery, and Orchard, with all the recent introductions, at very low rates. Descriptive price Catalogues gratis. Carriage paid to New-York. Ornamentals and other shrubs being done in any part of the country. The best season for trans-planting is after Oct. 10. Address B. M. WATSON, Old Colony Nurseries, Plymouth, Mass. 5-50

#### WACHUSSETT GARDEN AND NURSERIES,

**NEW-BEDFORD, MASS.** ANTHONY & MCAFEE, PROPRIETORS. Successors to Henry H. Crapo, would invite the attention of the public to their extensive stock of

Fruit and Ornamental Trees, Flowering Shrubs, Rose Bushes, &c., Evergreens, Balsam Firs, American and Chinese Arbor Vitæ, Cedars, Deodara, Cryptomeria, Japanese, Norway Spruce.

Yew Trees, Tree Box, &c., an extensive assortment of Apple, Pear, Plum, Cherry, Peach and Apricot Trees.

The stock of Pear Trees is very large, both on Pear and Portugal Quince Stocks, embracing every thing worthy of cultivation. All our Pear Trees are propagated and grown by ourselves, and

#### WARRANTED TRUE TO NAME.

The soil, climate, &c., of this locality being so favorable to the Pear, our trees are unrivaled for health, vigor of growth, &c., &c.

They are all free from that destructive malady THE PEAR BLIGHT, which has never existed in this locality.

Prices low, and a liberal discount to the trade.

New Bedford, Jan. 1st, 1854. 17-58

**TREES AND PLANTS.**—PARSONS & CO., FLUSHING, near New-York, offer for sale their usual assortment, with the addition of many rare novelties of Fruit Trees, for the Orchard and the Garden; Ornamental Trees, Shrubs, and Roses, for the Avenue, Lawn, or Cemetery; Vines for the Graftery, and Exotic Plants for Greenhouse culture. Catalogues can be obtained at No. 60 Cedar street, or will be sent by mail to all post-paying applicants enclosing a postage stamp.

#### HOUSE-FURNISHING.

**CHIMNEY TOPS, MADE BY THE GARNKIRK COMPANY.** Encaustic tiles for floors, Vases and Statuary for lawns and gardens, &c., for sale by

2-32 MILLER, COATES & YOULE, 279 Pearl street.

**IRON BEDSTEADS VS. BEDBUGS!**—500 IRON BEDSTEADS, which fold to occupy the space of a chair. 500 Iron Sets, proof against Yankees' knives. Iron Chairs, Iron Hat Stands, and all kinds of Ornamental Iron Furniture, bronzed in a most beautiful manner. All kinds of Iron Fence and Verandah Work, made at very low rates. G. MAURER, Manufacturer, 178 William street, between Beekman and Spruce, N. Y. 2-36

**HOUSE FURNISHING AND MECHANICS' HARDWARE.**—M. DA COSTA & CO. offer for sale all articles in the above line cheap for cash. All articles warranted, exchanged or taken back. No. 206 Chatham street, opposite Division street, N. Y. 6-31

#### LIVERY STABLES.

**NORTHRUP & POST'S DROVE AND SALE STABLES,** corner of Third Avenue and Twenty-fourth street, New-York. The subscribers, formerly proprietors of the Rose Hill Stables, respectfully announce to their former patrons and the public generally, that they have taken the five new fire-proof brick stables, capable of holding 300 horses, directly opposite the Bull's Head Hotel, and, by their efforts, please, hope to receive a fair share of that patronage which they so strongly solicit.

R. K. NORTHRUP.

N. POST.

New-York, April 1st, 1853. N. POST.

N. B.—New wagons and harness for the accommodation of their customers.

1-34

**CONKLIN & HUGG, LIVERY STABLES, NOS. 63 & 65** Twenty-fourth street, between Lexington and Third Avenues, (office on Twenty-fourth street,) New-York.—Coaches, Light Wagons, and Horses to let on most reasonable terms. Horses kept by the day, week, or month.

1-40

**FRENCH BURR, ESPONCE AND COLOGNE MILL-STONES.** Mill Irons and Machinery of every description, at the Columbian Foundry, 45 Duane street.

1-26

#### MACHINERY, PATENTS, &c.

**IRON AND STEEL.**—SANDERSON BROTHERS & CO. Sheffield, warranted Cast Steel. New-York, E. F. Sanderson, 16 Cliff street. Boston, J. B. Taft, 21 Doane street. Philadelphia, E. F. Fritsch, 43 Commerce street. New-Orleans, A. Robb, 24 Bank Place. 2-43

#### MANUFACTURES.

**RANGES AND HEATERS.**—I AM NOW PREPARED TO supply those in want of a Cooking Range with one that is not only economical, but combines more conveniences for boiling, baking, &c., than any other in use. Also, the Etna Heater, for warming houses of any size. Apply to A. MC PHERSON, No. 233½ Water street.

**FISH HOOKS AND FISHING TACKLE, NEEDLES, &c.**—HENRY WILLETT, Manufacturer and Importer of Needles, Fish-hooks and fishing-tackle, including Limerick and Kirby salmon, trout, bass, pike, perch and other Fish; Salmon, Lake, and Trout Flies; Cork and Wood Flots; Flax, Twisted and Plaited Silk, Chinese Grass Hair, and Cable-laid Lines; Bowed, Swivel, Hollow, and Plain Sinkers; Flax and Silk Lines ready for use; Silk-worm Gut; Snells; Double-Twist, and Single Gut Leaders; Spoon Bait; Squids; Multiplied and Plain Reels. Nets, Artificial Fish; Walking-cane and other Rods; Lolley and Chambers' Sail Needles; Pack and Willsher's superior Sharps and Between Needles, &c. Cheap or cash, in lots to suit purchasers, at No. 9 Cedar street, New-York. N. B.—Orders per mail or otherwise promptly attended to.

2-40

#### MISCELLANEOUS.

**GREENWICH POTTERY.** 261 WEST EIGHTEENTH street. Steam-pressed Vitrified Drain Pipe, from three to eighteen inches in diameter, and in two foot lengths. The best and cheapest medium for drainage and sewerage ever yet offered to the public. The subscriber is the exclusive manufacturer of steam-pressed Drain Pipe in this country, and he offers it to the public on as favorable terms as the ordinary drain pipe made or sold in this city.

**WASHINGTON SMITH.** W. SMITH, Manufacturer of Fish, Mackerel, 200 lbs. Mackerel, 500 lbs. New Shad, 500 halves Shad, 1000 bbs. New Herring, 300 halves New Herring, 1000 quintals New-Dried Cod-fish, 500 Jars New Anchovies, 500 Kegs New Dutch Herring, 2000 Boxes New Smoked Herring, 3000 lbs. New Smoked Salmon, 500 Kegs New Soused Salmon, 500 Kegs New Spiced Herring, 500 Kegs New Fish, Blue-Fish, Pickled Cod, Haddock, Halibut, White-Fish, Sturgeon, Trout, Dun-Fish, &c.

For sale by NELSON WELLS & CO., 81 Dey street, between Washington and West.

May 18th, 1852. NELSON WELLS. 1-52 S. H. WOOD.

#### SEEDS.

**SEEDS.—TIMOTHY; RED AND WHITE CLOVER; BLUE GRASS; ORCHARD GRASS; BAY GRASS; RED TOP; SUGAR CORN; PEAS; BEANS; TURNIP; CABBAGE; BEET; LETTUCE; ONIONS; RADISH; SQUASH; OSAGE ORANGE; LARGE YELLOW LOCUST; and all other kinds of field and garden seeds. Also Rhubarb Roots; Asparagus Plants, &c.**

2-41 H. L. ALLEN,

and 191 Water street.

#### STOCK.

**IMPROVED STOCK OF ALL KINDS.**—HAVING HAD great experience in breeding and rearing fine stock for the past twenty years, I offer my services to my friends to procure it of the best and most reliable breeders. As much notice as convenient is at all times desirable previous to purchase, as it takes time to make good selections. Early in August or September is the best time to purchase for the South.

Short Horn or Durham cattle, Devon, Herefords, Alderney or Jersey and Ayrshires. Long-wooled Sheep—the Cotswold, Oxford, Leicester, Bakewell, and Lincoln. Mutton Sheep—the Southdown. Fine-wooled Sheep—such as the Saxon, Spanish, and French Merino.

The public should be on their guard in purchasing improved stock, as many animals are passed off upon the unsuspecting and ignorant, which are spurious.

1-41 A. B. ALLEN, Nos. 189 and 191 Water street.

